

ROCKWATER

Phone: 1-877-296-4593

DINNER MENU: SMALL PLATES

Soup du jour

Today's market fresh soup \$9.00

House Salad

Mixed spring greens with smoked pear and roasted shallot dressing, crumbled stilton cheese \$9.00

Macerated Golden Beets

Tarragon emulsion, arugula, manchego and candied walnuts \$9.00

Heirloom Tomato Salad Duo

Organic basil, Okanagan goat cheese, red wine vinegar gastrique with chilled consommé \$12.00

Texada Island Spot Prawn Ceviche

Shaved fennel, granny smith apple slaw and licorice tea vinaigrette \$12.00

Local Line Caught Albacore Tuna

Tataki and tartar with Sweet ginger soy marinade, Water cress salad and coriander air \$13.00

Rockwater Crab and Cucumber Roll

Celery root slaw and tarragon foam \$14.00

Pan Roasted Scallops

Truffled sweet corn puree and micro salad \$15.00

Saltspring Island Mussels

Chorizo, smoked tomato and saffron broth \$16.00

Certified Angus Beef Carpaccio

Truffle aioli, capers shaved parmesan and crostini \$15.00

Fraser Valley Duck Breast

Butternut squash ravioli and maple jus \$14.00

Quebec Cheese Selection

Please ask server for daily cheese selection at market price

LARGE PLATES

Roasted Sockeye Salmon

Maple sake glaze, Quinoa, spinach, Confit tomato, artichoke and ginger beurre blanc \$30.00

Crispy B.C Halibut Fillet

B.C prawn risotto and market vegetables \$32.00

West Coast Bouillabaisse

House broth, Mussels, Halibut, Salmon, Scallops and Spot prawns \$32.00

AAA Alberta Ribeye

Stilton scalloped potato, summer vegetables and glace diviande \$34.00

Free Range Chicken Supreme

Yukon gold Rosti, baby summer vegetables and white truffle emulsion \$31.00

Sterling Silver Pork Chop

Crispy polenta, cauliflower gratin, market vegetables and jus \$32.00

Vegetarian

Smoked tomato and lentil, cauliflower gratin, soy beans and market vegetables \$24.00

(If you are staying with us for a while please notify the chef and we will provide a vegetarian tasting menu.)

DESSERT - \$8.00

Lemon Meringue Tart with a pinenut crust & raspberry puree

White Chocolate & Mascarpone Cheesecake with a dark chocolate truffle shell, mandarin oranges & honey anglaise

Éclair filled with hazelnuts & sour cherries, dipped in dark chocolate, served with house made banana ice cream

Tahitian Vanilla Bean Crème Brulee with rum roasted pineapple

Moonstruck Ash Ripened Camembert with honey roasted garlic crackers and preserved lemon

Farm House Castle Blue with pink lady apple jelly